

# Pale ale

---

- Gravity **11.2 BLG**
- ABV ---
- IBU **48**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (41.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (41.7%)	83 %	5
Grain	Platki pszeniczne	0.4 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	30 min	7.7 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Amarillo	15 g	20 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11.5 g	---